ETHE PRACTICAL HOUSEKEEPER'S OWN PAGE V



The Catastrophes-

About the house, the ruin of a cake, the mirror, the falsehoods of a beautiful Bridget seem grievous enough to Lady Housekeeper, but after all their seriousness is more seeming than real. It is easy to exaggerate their importance in the tiny world of the household, whereas if they happened in a great business establishment, a large shop, or mammoth newspaper office, they would diminish into entirely different proportions. They seem big simply because they are the biggest catastrophes to hand, and they scarcely can be compared with the more truly momentous disasters that could happen in newspaper offices, for instance.

There the mistake of the printer or of the copyreader, the typesetter, or the editor wields its unhappy influence over thousands upon thousands of people and thousands upon thousands of homes. In the big humming town of the business household mistakes are something indeed to lament and to talk about and to upset one, but the comparative trifles of the kitchen and drawing room of one single home are nothing to be noised abroad.

She is a happily constituted mistress who can see this and who can keep the tiny woes and burdens of the day quite out of the family conversation and thought. Make a shift in one way or another if the des-sert is spoiled; have fruit or cheese and coffee, and say nothing to any one, and so with the other tiny misfortunes. Do let them even ruffle your own thought. Take them for the molehills that they are, and do not build mountains out of them. Then when something truly great of misfortune afflicts the home you will find yourself equipped with calmness and balance and fortitude wherewith to meet it and to visit to one recovering from illness

People-

Who are well and strong often mean most ink stain on a carpet, the breaking of a kindly actions to the invalid while proving most agonizing. This is often because they do not know what it is to be ill and nerv-

> Let them profit by the wisdom born of experience and never, for one thing, sit between the invalid and the light-from window, gas or lamp. To do so places the visitor's face in darkness and irritates all

> Don't sit in a rocker and rock. It makes many well people nauseated to see this and the invalid is anguished.

> Never insist upon beating up or changing pillows. Pillows that look uncomfortable are often placed exactly as wanted. So ere making a change be certain that it is de-

Never take flowers with vigorous per-fume into the room, but choose instead those with delicate fragrance. Sit in such a position that the invalid may see you and speak with you readily. The strain of trying to see and hear is fatiguing to any one, but more especially to those whose vigor is already depleted.

Never ask the patient whether you shall prepare this or that delicacy for her table; instead and it ready medicacy. win its welcome by its unexpectedness as much as by intrinsic merit. The capricious palate of the convalescent is more easily

Choose cheerful topics of conversation, avoid the illness and other people's ills and all exciting themes, whether pleasant or unpleasant. Above all, do not sit on the bed. above this, do not stay overlong. Fifteen minutes is the maximum length for the

captured by surprise than by premeditated



House Cleaning-

Unless conducted on some plan which occasions little, if any, disturbance in the household. Nothing (next to a miserable dinner) can be more exasperating to a tired man than to come home and find the house topsy-turyy. And it certainly raises his topsy-turvy. And it certainly raises his opinion of his wife's executive ability to find everything freshened and brightened, and that without his having been annoyed by the odor of soapsuds or yet having been.

The abron strings. On the contrary, it is required of her that she pay as much attention to her neatness and trimness as if she were dressed in Paris fineries.

The skirt is finished with a deep hem. obliged to betake himself to the kitchen

for his meals.

But if the order of work is well laid out night beforehand, the breakfast as leisurely eaten as usual, and the family dispersed in their various ways before commencing operations, then by working with a will wonders can be accomplished in a short time. It is not worth while to undertake a thorough cleaning of all extra china, silver and glassware which may be stuck in the china closet in addition to the room itself. They can readily wait over until another morning, as can the exami-nation of table linen. In cleaning any room after the furniture and carpets have been taken out, and the dust swept out with a damp broom, the proper order is to begin with the ceiling, then take the walls and windows, and lastly the floor. Calciwhen exposed to free drafts of air, the windows being thrown wide open for the purpose; this process can also be aided by ighting a fire in the grate. These means are equally good for drying a freshly scoured room.

In lieu of regular carpet wadding layers of newspapers are good padding under a carpet, or, better yet, sheets of thick brown paper will answer well. By the time the upper part of the house

is well cleaned and in good order, if it has been taken one room at a time, probably the dining room can be torn up on a warm and pleasant day, and unless the alteraten to rights again before nightfall. In arranging a sitting room large spaces left empty look more comfortable and are more convenient in every way than a room

huddled too full of furniture. Housecleaning time presents an opportunity for disposing of many ostensibly ornaspace without being either beautiful or well

When the sitting room is torn up frequently an array of newspapers, missing books, etc., are found huddled together in some corner. In settling the room these should find their proper places, and it ever after, for no matter how thoroughly the cleaning process, untidiness and litter will soon make any room appear nearly as badly as before it was scoured.

The Busy Mother-And housekeeper in moderate circum-

stances who would do justice to her family, her house, and herself during the heated term will determine to live the simple life. Her gowns will be dainty but not fussy, and the same rule will prevail regarding the furnishings of her home. Bilaborate draperies will be removed from the windows and simple curtains, easy to launder, will replace them. Heavy blan-kets and down comfortables will be packed away out of reach of dust and moths and summer blankets, with light counterpanes, will be put on the beds. The children's wardrobe will be abundant but in the simplest style, and planned for comfort and durability. Outing shirts and denim overalls, plain gingham frocks and stout shoes and stockings and broad brimmed hats will be the uniform for morning. In the af-ternoon simple, clean clothes with no fussy

fineries may be assumed.

At table fresh fruit and vegetables will supplant hot breads, pastries and puddings. There will be little meat. No guests need be entertained. Ask those that require lit-If the home life is thus run in these simple lines during the summer the hot weather will lose much of its terrors for the housekeeper and for those of her household, who dread to see her worn and

To Destroy Black Beetles.

Make a paste of red lead, flour and water, roll it out thinly with a glass bottle, then put on a hot baking sheet to dry. These wafers are highly poisonous, so must never be left within the reach of children or domestic pets. Whenever you can do so, strew cucumber peel on the floors at night; beetles eat it and are pois-

Certain Fixed Rules-

For staircases pieces of old blankets may be folded neatly and placed on each step separately, taking care to cover the edge. This is pleasant and soft to work on and will make the carpet wear double the time.

Are recognized respecting housemaids' and nurses' caps, gowns and aprons. Flounces and furbelows are quite out of place; tight cleeves and tightly fitting waists are coneven when sleeves of other gowns are worn of exaggerated size these always remain

of sensible dimensions.

Jewelry is never allowed; again a sensible

long enough to hide the feet.

It is no longer possible for a maid to trip about the house in a loose wrapper with the fullness tied in around the waist

The waists, which should not be made tight, require to be properly fitted, and no blouse fronts are allowed. The waists are generally buttoned with small pearl but-tons, and these can either have the button holes through or be put in invisible flaps. The sleeves are finished with a neat hem. The neck should have a band or turnover collar. The band is best, for then a white collar can be worn with it; and even on the print gown the turnover linen collar looks well. Of course, no high collar or stock of ribbon is permitted.

Striped seersucker in blue and white is a most useful fabric for housewear gowns, and is worn by cooks, but rarely for up-stairs work. Gingham and cambric are favorite materials. A girl in going out to service is expected to have her own print gowns, a plain black gown is provided for afternoon wear, together with collars and cuffs. Sometimes, but not always, the aprons and caps also are provided. With the print gown a plain apron, with or without bretelles or bib, is worn, long

enough to extend nearly to the hem of her The strings are long enough to tie in back in a full bow, with ends. The black

afternoon gown is not insisted upon in all Every Woman-

Should learn how to change her clothing. Take off the shoes you have been wearing all day and put on other shoes. The pinch will come in a different place.

Take off the blouse you have worn all day, and the collar which has been round your throat since morning, and put on a rapid evaporation. different blouse and a different collar. have no idea how a fresh blouse rests one, and especially a fresh piece of neckgear. The pinch goes on a different set of

Changing the underwear is a good plan, and best of all is changing the corsets. The bones will rub, no matter how carefully you plan things, and a new corset makes you feel as though you were just beginning a day instead of finishing one.

The tired out woman usually eats the wrong kind of food. When tired one should select food not for the food value alone but

for their recuperative powers. Hot soup of any kind quickly refreshens the tired

To the proper care and use of a refrigerator are these three things: Clearing the waste pipes, instant removal of anything spilled, and a full supply of ice. If the compartments in which the food is kept be wiped out carefully once a week, no crumbs, drops of liquid or particles of food being left to accumulate meanwhile, there will be no need of other attention. Once a week let the ice supply run low; then remove the ice, wash the floor under the rack upon which the ice rests, take out trap and removable drain pipe, and, with a cloth fastened to a rod of wire, clean out these with a strong solution of sal soda Pour the same down the remainder of the waste pipe, making sure that the pipe is cleaned as far down as can be reached. Keep the ice compartment filled with ice;

a large body of ice keeps better than a small one and insures better circulation of air. Keep the doors shut. Keep milk in closed bottles or in a compartment by it- with things for that purpose and the change self; also butter, as they quickly absorb of surroundings is almost as beneficial as the flavors of vegetables and other strong the change of climate, and is such a rest foods.

An Ideal Duster.

A soft chamois skin soaked in cold water and then wrung nearly dry is the ideal duster. It can be used on the finest fur-niture and it will leave a clean, bright sur-

There Are-

Predictions of strapped shoes, and some of the prettlest footwear of the moment consists of little groups of straps fastened

To clean white satin slippers try spirits and happily the two combine well. of wine. Use a piece of clean flannel for the purpose, and be careful to rub the lengthwise of the satin. If the shoes are only slightly soiled there is no need to use spirits of wine. Rubbing them with stale

bloomer of a rich yellow. Sparits palmata and roses are lovely for garden decorating and for cutting. Some of the helianthuses are good substitutes for yellow dahlias and will be found extremely useful for room decoration during the autumn months. The Importance Of the gladiolus as one of the most desirable of flowers is borne in mind by the good gardener. It is to the garden, says Eben

Rexford, what the geranium is to the window. It has a wide range of colors which are brilliant and at the same time delicate enough to suit the most fastidious. It is of the earliest culture. All one has to do is to plant it in a rich mellow soil about the middle of May and keep the weeds down about it after that. It makes a vivid show throughout August. It is one of the most useful of flowers for cutting, as it lasts a long time in water. Plant it in clumps of ten to twelve. The bulbs are cheap and all flower lovers can afford enough of them to

fill a good-sized bed. The busy house mistress gardener who has not time enough at her disposal to give annuals the attention they require should by all means make a collection of hardy perennials. These require but little care after planting and are good for years if the soil about them is enriched each spring and kept free from weeds. The best of them

for show is the phlox. This plant comes in all shades of red, rose, lilac, violet and in pure white, and strong clumps of it furnish a solid mass of flowers for six weeks or more. Next to this I would rank the hollyhock. No collection is complete without it. Aquilegias are charming early bloomers.

Dicentra is also an early bloomer, dainty and handsome in contour and hue. Cereop-sis lauceolata is an excellent all summer may be removed.

decoration during the autumn months when there is a dearth of good flowers a Geraniums-

Root readily now. Cut off about four or five inches; the point of any growth will do. Insert these into a small pot, or else place around the edge of a larger pot. A warm, sunny window will do well for these and they need not be kept close.

Parsley may be sown in any odd corner that is exposed to the light or used as an edging to the kitchen garden. If sown in rows these should be one foot apart and the plants eventually should be thinned to nine inches. A spring sowing will generally yield supplies throughout the year, if care is used in transplanting thinnings into various situations. nto various situations.

In the spring chrysanthemums which have been under glass may be transferred to a cold house and have plenty of air. Cinerarias should also be sown for next season, and young budding plants will be growing freely and require fuller attention.

A sowing of cabbage, cauliflower, broccoll, savoy, Brussels sprouts and kale may be made in the spring. If a warm border is not available, it is best to sow the seed separately in boxes. Half fill them with soil. A piece of glass may then be placed on the top of the box to afford protection during unfavorable weather. As soon as

during unfavorable weather. As soon as the seedlings are large enough the glass



In Dressing-

A baby care should be taken to have nothing tight and to have no pressure anywhere. Particular pains are required with bands and collars. If on undressing there is a red line about its neck or arms it is a certain signal of distress and a sign that the dress is ill-fitting. In all probability the sleeves are too short, so the narrow cuffs general domestic arrangement, is a nuis-general domestic arrangement arrang ton at the neck than with a tape or ribbon. The latter accidentally may be drawn too tight, whereas the button may be sewed on exactly the right place and will then remain there. It is an error to use pins in dressing the baby. If absolutely necessary, safety pins are alone permissible, although of convulsions could be traced to an ill-adjusted pin. It is far better to use a needle and cotton and tack the different parts together or skillfully to contrive to use tape and loops in a way that will obviate the

necessity for pins.
Usually baby's bath is the first momentous event of the day. Certainly it should be, for the daily tub is a marvelous tonic age than a sponge bath, and is in many respects better and so should be employed unless the child is frightened thereby. The temperature of the water should be about 100 degrees in winter and about eighty in the heat of summer. If a thermometer is not used to ascertain the warmth of the is not a trustworthy guide. The water feels Should baby for any reason dislike being empty, but plenty warm, with a towel im-mediately beneath him, then gently pour in the water; this usually pleases the little

A soft piece of linen damask makes the best wash cloth. It should be kept for this purpose alone and carefully washed and dried after each using. Dry the baby with care, especially in the creases. Use but little powder, and that which is used shake on lightly to absorb any moisture inadvertently left after the drying. But too much merely makes uncomfortable ridges and chafes the tender flesh.

A flannel blanket or apron is an excellent thing for wrapping the baby in while drying him, as if the wet little body be ex-posed to the air a cold may result from too

The Mother Said-

Little girls enjoy knitting rugs. The materials needed are knitting cotton and two knitting needles. The cotton is to be cut into uniform lengths of about three inches. To cut it an excellent plan is to wind the cotton up on a round ruler, then with a sharp pair of scissors to cut the thread along the whole length of the ruler. For a nickel a rounded and grooved piece of tin can be obtained which is made expressly

To begin the knitting an uneven number of stitches is cast on, and four or five rows knitted plainly; then on the second stitch of the row to be fringed one of the lengths of cut cotton is knitted in; the length is simply doubled, and, being placed end to end, the loop so formed in the center is taken along with the stitch in knitting. In

this way the cotton lengths are firmly knitted in and cannot be readily removed. All the even stitches take a piece of cotton fringe on this row. The next row is knitted plainly, then comes another fringed row. Thus the rows continue, one fringed, one plain, until the strip is long enough. If this strip is knitted in white cotton the next strip may be in red cotton, the colors alternating until the requisite. alternating until the requisite number of strips are knitted, when they are sewed together to make a most handsome striped cotton mat, which, when finished, may either be lined with calico or left as it is.

This method of knitting the fringe makes a durable rug, heavily fringed and pretty, warm and comfortable for the feet on stepning out of the bath.

ping out of the bath. As it is absorbent is becomes of great service, especially where there are many children to bathe. If the rug is desired of lighter weight so as to render it easier to launder the rows of cotton fringe may be placed on every fourth

The Ideal Book-

For the child must make a distinct threefold appeal: first, to the emotions; second, to the intellect; third, to that particular combination of intellect and emotion which, for distinction, shall be called imagination. If it appeal to any one of these with such exaggerated force as to make false impressions, it is worse than a failure. Of the latter class the simplest examples are stories of wild adventure, horrible stories, "sad" stories, as well as all stories of improbable persons and achievements that are neither fables nor allegories.

A great objection to many children's books is that they foster the emotions of fear and anger. They should make their leading appeal to the affections, and should arouse love and sympathy for all things. This is best done by picturing in attractive forms the common things with which the child is familiar, as in the stories and fables of animals and flowers, and in some of the best stories of everyday child life. Second, the book must be an intelligible answer to the eternal "why"

It must be explicit; above all, it must be truthful. Third, it must furnish the imagination with high ideals, as it does the intellect with right ideas. Lastly, it must be literature. Here the same rules are universal. Good literature is not all fit for children only, for the reason that it presupposes de-velopment in thought and feelings. Many of the best children's books are selections or adaptations from the best standard

Some excellent children's books are: 'Fairy Tales," Grimm; "Arabian Nights," 'Alice in Wonderland," Carroll; "Robin "Alice in Wonderland, Carron; Robinson Crusoe," Defoe; "Night With Uncle Remus," Harris; "Little Women," Alcott; "Wonder Book," Hawthorne; "King of the Golden River," Ruskin "Fifty Famous Storles Retold," Baldwin; "Swiss Family Pablison", Wyss. Robinson," Wyss.

In a general sense some of the most im-In a general sense some of the most important to be placed on the blacklist are: All that answer to the fascinating of the horrible, whether the form be ghosts, crimes, tortures, punishments, blood-curdling scenes or hair-breadth escapes; all that invite gloomy thoughts on introspection; all that deal with subtleties, cunning, love, jealousy, despair, religion, enthuslasm—all extremes whatever, sensationalism, cant; all books that deal with subjects, which have no proper place in child life cant; all books that deal with subjects, which have no proper place in child life, however commendable otherwise.

sess a summer cottage can find worlds of pretty and useful things to furnish it with. Never before have the shops been so replete to the tired nerves after the heavy carpets and hangings of the city house to the cool and airy ones of the summer cottage. A few years ago these cottages looked as if they had been furnished from a rummage sale, as everything that was not quite disabled, but was too passe for the city home, was sent out to the summer home. But now there is just the same attention given effect is just as much sought for as in the ummer cottage is comfort and simplicity,

They are showing everything one can need in wicker, from the ordinary comdesk, complete with all the compartments, even to the waste paper attachmen bread serves the purpose, cleansing them in a short time.

Te soften hard leather shoes, first wash them over with warm water and then rub in castor oil. Any oil will answer, but the castor oil is best. The shees, after this application, will become soft and pitable.

Soak the soles of creaky boots thoroughly with warm water, and while wet apply a liberal coating of oil or grease, and allow it to dry slowly into the sole. New

and bamboo sofa swing, to be hung with ropes or chains in a shady corner of the porch, which comes at \$10. Then there are the sets of Malacca, which looks like a combination of mahogany and straw braid, and a pretty desk of this coats \$13.75, with a chair to correspond at \$7.75. There are lots of pretty porch cushions in bright colors of matting at 35 cents and the newer ones at 50 cents.

In the sitting room there is a much more pretentious davenport in green oak and upholstered in green canvas, with cushions to match, and costs \$59.50. The floor coverings are almost entirely of matting, which comes in pretty patterns at 75 cents per yard for a good quality, but they are also showing the same goods made in seamless rugs of different sizes from the room size at \$15 to the small ones, 3 feet by 6 feet,

Refreshing-

Indeed to a hostess it is to see the spring flowers and fruits again in season. It revives the spirits to find the tuling and jonquils in the windows, and it whets the more material appetite to note the fresh strawberries and other dainties once more displayed. After a series of heavy luncheons spring entertaining becomes a positive luxles of the valley and La France roses. The roses are to be put in a large mound in the center of the table, stuck loosely in a mass of delicate ferns, and a bunch of illies is to

be laid at each plate, tied with gauze ribbon of the same shade of green as the leaves. Or a large, light green glass bowl may be filled with the roses, and several tall glasses of the same green filled with the lilies may stand at what one might call the corners of a square, the bowl being the center. Use lace dolles on the table, or linen ones embroidered in white, and have the bonbons, pinks. The names of the guests may be written on rose petals painted on cardboard and cut out in natural shape. As to the menu, do not have the courses too heavy, and introduce consider-

able fruit. Rose sherbet
Fried spring chicken
Peppers filled with cauliflower and carrots
New potatoes
Lemon jelly cups, with white grapes and Frozen figs

The strawberries may be on the table when the luncheon is served, a small plate when the thickness is served, a small plate resting on the service plate at each cover, with the berries arranged on it. There should be six or eight to the person, the hulls left on, the points of the berries toward the edge of the plate, with a little powdered sugar in the center. There may be a little paper dolly under the fruit, if that is liked. The finger bowls are to stand in front of each cover. For the soup get a pound of fresh mushrooms and chop them; simmer them in a quart of water for two minutes. Add the yolk of a beaten egg, with salt and pepper, two cups of cream and one of milk, and thicken with a small spoonful of butter mixed with as much flour. Cook till smooth, strain, and serve in hot cups.

Choose rather small lobsters for the next course; have them split and cleaned, and then broil quickly over hot coals. Put a half on each plate and pour over it a spoon-ful of melted butter mixed with half as much lemon juice, a sprinkling of chopped

To prepare the sweetbreads get one pair for four persons; lay them in cold water for half an hour, then drain, cover with boilto do without breaking the meat. Melt two tablespoonfuls of Parmesan cheese with one tablespoonful of butter; roll the sweetbreads in this, then in egg and bread crumbs, and fry in deep fat. Serve with

tomato sauce. As for the sherbet, make a plain lemon ice just as usual, and when half frozen put in a small half cup of rum. When ready to serve fill the glasses and sprinkle with

to serve fill the glasses and sprinkle with candied rose leaves. Lay a rose on each plate by the sherbet cup.

If the chickens are small, serve a half one to each guest, but, if large, cut in four pieces. With this have something pretty—green peppers filled with creamed cauliflower and new carrots, cooked, seasoned, and cut in little pieces; mix with the flow erets of the cauliflower and fill the peppers but reserve a few bits to be put on top The salad course is entirely new and just the thing for a spring luncheon. Make lemon jelly, rather stiffer than usual, and fill small moids or jelly glasses. When firm turn out carefully on lettuce and remove the inside with a warm teaspoon. Fill these cups with white grapes cut in halve and seeded, and lay some about the cup Make mayonnaise as stiff as possible and beat into it enough whipped cream to re-duce it to the usual consistency, and put a ful of this by each mold.

Frozen figs are made by slightly sweeter ing a pint of thick cream and two pints of rich milk and freezing it, and, when stiff, stirring in a pound of chopped figs. Serve in a fancy shape on a bed of whipped

Chicken Cutlets with Rice .- A teacupful of rice, some good stock, one onlon, salt and pepper, some cold ham and chicken, egg, breadcrumbs. Boil a teacupful of rice in some good stock and pound it in a mortar with an onion that has been cooked in butter, with salt and pepper. Pound separately in equal portions cold ham and chicken; form this into cutlets; cover them with egg and bread crumbs and fry. Serve with a sharp sauce. Chicken Loaf.-A chicken, two ounces of

butter; pepper and salt, egg. Boil a chicken in as little water as possible until the meat can easily be picked from the bones; cut it up fine; then put it back into the saucepan with two ounces of butter and a seasoning of pepper and salt. Grease a square china mold, and cover the bottom with slices of hard-boiled eggs; pour in the chicken, place a weight on it, and set aside to cool, when it will turn out. Pressed Chicken.-Two chickens, bolled

until the meat leaves the bones easily; then until the meat leaves the bones easily; then pull to pieces and chop fine, letting the liquor in which they were cooked boil down until only a cupful remains. Add about one-half as much chopped ham as chicken; roll two soda crackers, pour the stock over, seasoning highly. Mix well together, put in a deep, long pan, pressing down hard with the hand. Fold a cloth several times, put over the top, and put on a weight. It will slice nicely if prepared the day before using.

fowl, ham and tongue, butter, a pinch of flour, white pepper, salt, nutmeg, parsley, eggs, a few drops of lemon juice, our, water, three pinches of sugar. Mince very finely some remnants of fowls, free from skin, add an equal quantity of ham or lour, a little water, two eggs, a pinch of salt and two or three of sugar; roll it ou to the thickness of a penny piece, stamp out in round pieces three inches in diam ster; put a piece of the above mince on ach, then fold them up, fastering

moving all skin; boil and chop sweethreads. Mix chicken, sweethreads and mushrooms and bake in alternate layers with bread crumbs, seasoned with pieces of butter and cream dressing given below. This is sufficient for twenty people.

Cream Dressing.—One and one-half pints of cream, one grated onion, three table-spoonfuls of flour, four tablespoonfuls butter. Heat cream, rub flour in butter and put in the cream; cook till it thickens; take off and stir in onion. Put the first layer of chicken, sweetbreads and mushrooms in a dish and season each of the layers with cayenne pepper and salt. Let the top layer be of bread crumbs.

Pineapple Ice Cream.-Make a plain vanilla ice cream, and when partially frozen stir in one-half can grated pineapple. Mix well and complete the freezing. The remainder of the pineapple may be converted into a most delicious trifle.

Pineapple Trifle.-Line a pretty dish with stale sponge cake, and spread upon it the grated pineapple. Whip one pint sweet oream, sweeten and flavor with vanila; stir in one-fifth box good gelatin, which has been previously washed in one-fourth cup cold water, then dissolve by adding one-

fourth cupful boiling water. Pour this over the cake, and set on ice to stiffen. Pineapple Cake.—Cream one cup of butter with two cups of sugar, half cup of milk, six eggs, beaten separately; three cups of flour, sifted with two teaspoonfuls of baking powder. Mix well and bake on jelly tins. Make thick boiled icing, in which squeeze the juice of two aranges. Spread thickly over the layers of the cake and

sprinkle with grated pineapple, one small lemon, one tablespoonful gelatin, sugar. Soak the gelatin one hour in one cup of cold water, then add two cups of boiling water. While the gelatin is cooling grate the pineapple, then mix together, add the lemon juice, sweeten and serve. Pineapple Preserve.—Pare the fruit, and

be sure you take out all the eyes and dis-colored parts. Cut in slices and cut the slices in small bits, taking out the core. Weigh the fruit and put in a pan with half as many pounds of sugar as of fruit. Let it stand over night. In the morning put it

over the fire and let it boil rapidly for a minute only, as cooking long discolors it. Put it in the jars as directed.

Canned Pineapple.—For six pounds of fruit when cut and ready to can make syrup with two and a half pounds of sugar and nearly three pints of water; boil syrup five minutes and skim or strain if necessary; then add the fruit and let it boil up. sary; then add the fruit and let it boil up; have cans hot, fill and shut up as soon as cans cool, keep tightening them up.

Southern Recipes.

Apple Custard Pie.-Peel, core and stew sour apples; mash them fine and for each pie allow one pint of apple sauce, the yolk of one egg, one cup sugar, half a cup of butter and one-fourth of a nutmeg grated. Bake with only one crust, the same as pumpkin pie, and use the white of the egg as frosting, to be spread on after the pie is done. Whip the white of egg to a stiff froth and beat in half a cup of sugar. After spreading on pie return to a slow oven and

brown slightly. Sweet Potato Pudding.-One and one-half pounds of sweet potatoes, one pound of sugar, six eggs, three ounces of butter, one wineglassful sherry, one wineglassful bran-dy, one-half teaspoonful allspice, one querter teaspoonful powdered mace. Boil and mash the potatoes and press through a sieve; while hot stir in the butter and sugar, then the beaten yolks of the

eggs; mix in spices, wine, brandy, and lastly the whipped whites of the eggs. Bake forty minutes in a buttered pudding Serve warm, not hot, without sauce. Tortoni.—One pint cream, one dozen macaroons, three eggs, three-quarters cup together till it threads; beat the eggs sepa-rately till light, then mix together; pour the hot syrup on the eggs gradually, stir-ring constantly till it is cool, thick and creamy; flavor with vanilla, and, when ready to free, whip the cream and add. Brown the macaroons in the oven, and, when cool, roll fine; put half the macaroon ture, then the rest of the macaroons. Pack

the mold in salt and ice and let stand for

four hours. Kidney Omelet.—Six eggs, one cup stewed chopped kidney, one-half teaspoonful of salt, one tablespoonful cold water, one tablespoonful melted butter. Separate whites and yolks of eggs and beat well; then into the yolks put water and salt. Have ready a heated skillet that has in it the melted butter; pour the eggs, after mixing whites and yolks, into the skillet; when the omelet is nicely browned on the bottom sprinkle chopped stewed kidneys over it, fold over, and serve immediately on a heated dish.

Quick Waffles.—One pint boiled rice, one

pint milk, one saltspoonful salt, three eggs, one and one-half pints flour, three teaspoonfuls baking powder, one cup butter and lard melted. Beat the yolks of the eggs with part of the milk and flour to a smooth batter; then the butter, the rest of the milk and the remainder of the flour, with the baking powder sifted in it; lastly, the whites of the eggs. Put them in a pitcher and pour into hot, well-greased waf-

Fried Chicken.—Southern negro style of frying. Cut the chicken into pieces, dip each one separately in cold water, sprinkle with pepper and salt and roll well in flour. with pepper and salt and roll well in flour.

Have an equal quantity of butter and lard in a frying pan, hot, put the chickens in and cover; when brown on one side turn until all sides are brown and done. Remove the chickens to a hot dish, sprinkle a teaspoonful of flour in the hot grease, stirring all the time until it browns; then pour in half a pint of cream, stir well, and pour over the chicken.

The cook should be well acquainted with the different sorts of things called by this name by ignorant people, as the deaths of many persons have been caused by carelessly using the poisonous kind. The eatable mushroom first appears small and of a round form on a small stalk. They grow fast, and the upper part and stalk are white. As the size increases the under part gradually opens and shows a fringy fur of a fine salmon color, which continues more or less till the mushroom has been picked.

With fruit again selling cheaply and n abundance, the housewife can find no ore reasonable and palatable dessert than the dumpling. It is easily made also, and if the dough is handled with a light touch it will be as delicious as pie crust, with none of the uncomfortable after-effects. Especially with berries of all sorts the dumpling is an unusually economical and tasty sweet.

Three Ways to Make the Foundation for Dumplings.—No. 1: Mix thoroughly with one quart of flour three teaspoonfuls of baking powder and one small tea-spoonful of salt. Rub in a piece of butter or lard the size of an egg, and then add one medium-sized potato, grating it with the flour. After the butter is well mixed stir in sufficient milk to knead to the consistency of biscuit dough. Break off pieces of the dough, fill with strawberries, raspberries or blackberries, and steam in an earthen dish until the dough is cooked through. Serve with brandy sauce.

No. 2: Grease six cups and line with a dough made as described above. Wet the edges, fill with fruit and sugar and cover with the paste. Put in shallow stewpan with boiling water reaching half way up the sides of the cups. Stew thus forty-five minutes. Turn out on a heat-ed dish, sprinkle with powdered sugar and serve with a spice sauce.
No. 3: Make the following paste: Three

cups of sifted flour, two cups of butter, one yolk of an egg and a little salt. Have the ingredients thoroughly cold. Sift flour on a pastry board and form it into a ring with the back of the hand. Place the yolk of the egg in the center of the sait. Add a small quantity of ice water and from the inside of the ring gradually take the flour adding take the flour, adding more ice water, little at a time, as may be necessary, making a cupful altogether, until the paste is smooth, light and tenacious Place in an ice box fifteen minutes and then roll out to the size of a dinner plate. Next lay the butter on it and wrap over the edges of the dough. Turn upside down and roll out very thin. Turn again, fold over three times and roll again. Repeat this three times, placing in a thin tin on ice for a few minutes between each rolling. Roll out the paste thin for the last time, cut into eight squares of four inches each, lay on two tablespoonfuls of berries and the same amount of sugar and bring the four corners over the top gether. Sift with sugar and lay in a baking tin, cooking in a hot oven for twenty-five minutes. Serve with hard

Rice Dumpling .- Wash half a pint of ice in several cold waters and throw into plenty of boiling water. Cook quickly for twenty minutes and pour off the water. Have ready six squares of per-fectly clean cheese cloth, and lay some rice on the center of each to the thick-ness of half an inch. In the center of this place half a canned pear, peach or apricot from which the juice has been re-moved. Fill the place from which the stone has been taken with rice, put over this the other half of the peach, and gethering up the cheese cloth tie to-gether tightly with a piece of thread. As soon as all are made, throw into a kettle of boiling water and cook for fifteen pile the dumplings on a dish and serve with the juice of the peaches or pears, whichever may have been used.

Current Dumplings.-Chop fine half a pound of beef suet. Put in a basin with four tablespoonfuls of flour, one pound of bread crumbs, half a pound of sugar and half a pound of cleaned currants. Mix these together well and stir in three cups of milk. Dip the center of a pudding cloth in boiling water, wring out and dredge with flour. Now spread the floured cloth over the top of a basin, pour the dumpling into it, tie up with a piece of strong twine and throw in boiling water. The water must be boiling furiously before the pudding is added. Cook steadily and evenly for three

and serve on a hot dish. Lemon Dumplings.—Chop one-half pound of beef suct very fine. Mix it with half a pound of grated bread crumbs, a quarter of pound of sugar and the grated peel of one lemon. Stir together well with two beaten Tie in separate dumpling cloths and cook for three-quarters of an hour.

English Dumplings .- Mix and sift one powder and one teaspoonful of salt. Add one cup of finely chopped suet and mix to a firm dough with iced water. Knead two Put a floured cloth over a bowl and spread the crust on it. Fill with gooseberries and their weight of sugar. Tie the cloth up, two hours, being sure the water is kept at a fast, even heat. Serve with very thick cream and powdered sugar.

Farina Dumpling.-Bring one quart of milk to a boil, stir in ten ounces of farina and boil until done, stirring constantly. Allow this to cool and add one tablespoonful of fresh butter melted, together with three eggs well beaten. Lastly, add onehalf pound of sifted flour, one and a half teaspoonfuls of baking powder and one teaspoonful of salt. Drop a tablespoonful at a time into boiling salted water, cooking spoonful twenty minutes. Take out with skimmer and serve with strawberries mashed together and well sweetened.

ORNAMEN'TS OF PEARLS.

New Styles in Combs-Small Silver Tea Sets of Latest Patterns. From the Jewelers' Circular-Weekly.

Rare and beautiful oriental pearls are displayed in collars, necklets, brooches and pendants in charming and artistic designs. aids, sapphires, tourmalines, amethysts and the turquoise. Magnificent is a long chain displaying large oriental pearls with three large diamonds spacing them off throughout the length of the chain, the pearls and diamonds, respectively, being of uniform size. Rare pink tourmalines delicately rimmed and set between diamonds and fringe the front of a new diamond necklace The long time favorite crown design in dia monds shows a welcome variation in being topped with rubies or emeralds. Square or naments of beautiful translucent enamel alternate with pearls and diamonds in forming a short neck chain. For the recherche adornment of the coffure the constant need of the woman of fashion is met by le dernier cri in combs. The empire style is seen in typical designs wrought in gold and studded with stones. Other ornate examples show butterflies or floral devices inlaid with gold, and still others have the

examples show buttermes or horal devices inlaid with gold, and still others have the high top handsomely carved after the Spanish style. Jasper shell, which is the happy mean between the light colored and ordinary darker tones, so frequently seen, is well suited for the brown-haired woman, and in fancy combs of this shell some are inset with gold and further enriched by gems with charming effect.

In translucent enamels of rarest coloring leaves of a trailing plant are shown with the stems and bud clusters in diamond work. The graceful ornament depending from a necklet, composed of tiny enameled leaves with a row of diamonds between, secures an artistic effect that is delightfully novel in its elegant simplicity. Odd color effects are seen in the use of fine pale enamels in conjunction with green, blue and plnk sapphires or other colored stones as explicated in new brooches and pendants.

A dainty little tea set of three pieces shows a somewhat oval body on a short,